



ACTIVE MANAGERIAL CONTROL



COUNTY OF SAN BERNARDINO
Environmental Health Services
DEPARTMENT OF PUBLIC HEALTH

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Active Managerial Control

- The common goal of operators and regulators of retail and food service establishments is to produce safe, quality food for consumers



Responsibility

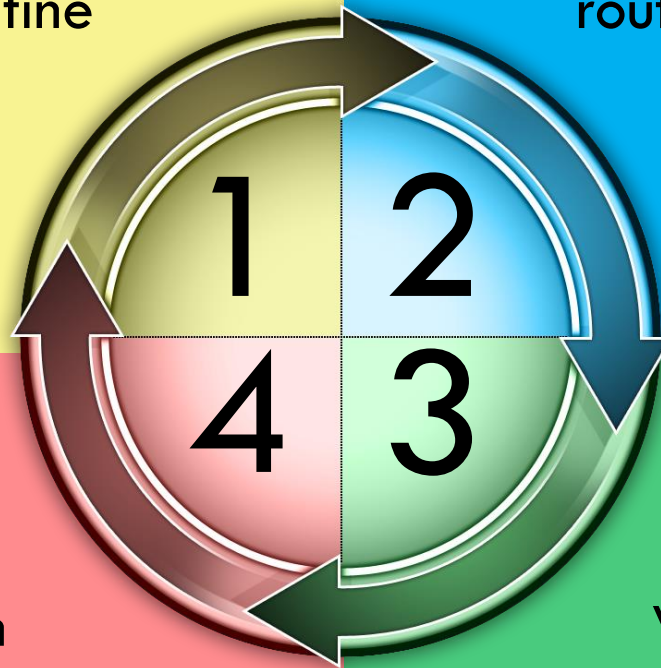
Who is responsible for food safety?

- Operators of retail and food service establishments. This includes:
 - Food Facility Owner (permit holder)
 - Person In Charge
 - Food Workers

Reoccurring Violation Pattern

Violation is observed by health inspector during routine inspection


Violation is documented on routine inspection report resulting in a lower inspection score



Violation reoccurs in facility without proper oversight and monitoring

Violation is corrected and operator may request a billable re-score inspection

Violation Prevention

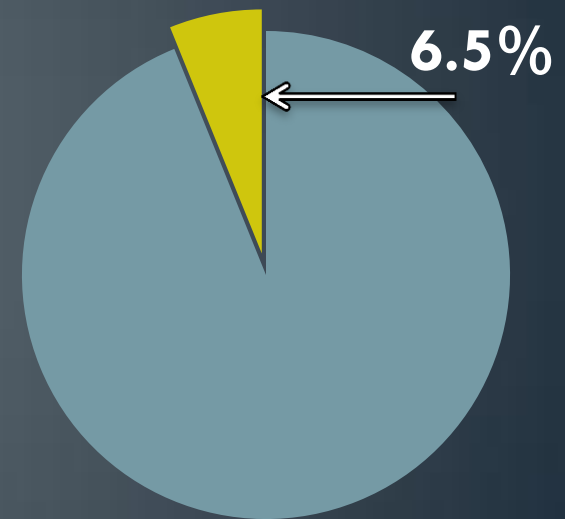
PROBLEM	SYMPTOMS
<p data-bbox="115 454 792 582">Lack of Active Managerial Control (AMC)</p> 	<ul data-bbox="888 454 1738 1110" style="list-style-type: none">• Improper hot/cold holding temperatures for potentially hazardous foods (PHFs)• Improper cooking temperatures• Contaminated utensils and equipment• Poor personal hygiene• Receiving food from unsafe sources

Inspection Data for FY2012-13

Between July 1, 2012 and June 30, 2013:

- **13,699** Routine inspection were conducted at food facilities in San Bernardino County
- **895** food facilities received scores below 90
- **431** Re-score inspections were conducted
- Re-score inspections averaged **63** minutes each

Routine Inspections



■ Total Inspections

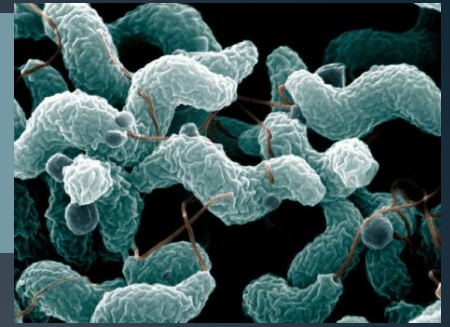
■ Scores Below 90

Understanding the Data

Between July 1, 2012 and June 30, 2013:

- **6.5%** of all food facilities in San Bernardino County received a score below 90 on a routine inspection (grade “B” or below)
- **48%** of the food facilities that received a score below 90 requested a re-score inspection
- On average, re-score inspections cost **\$245** each

Risk Factors



Foodborne illness risk factors

- Risk of foodborne illness increases without proper oversight
- Contributing risk factors are collectively termed “foodborne illness risk factors” by the Food and Drug Administration (FDA)



Top 5 Foodborne Illness Risk Factors

These five broad categories are:

1. Improper hot/cold holding temperatures of Potentially Hazardous Foods
2. Improper cooking temperatures of food
3. Contaminated utensils and equipment
4. Poor personal hygiene
5. Food from unsafe sources



Active Managerial Control

- Active managerial control is:
 - Purposeful incorporation of specific actions or procedures into the operation to attain control over foodborne illness risk factors
- Food Safety Management System is:
 - A system used to achieve active managerial control of risk factors
 - A comprehensive system



Reducing Risk Factors

How can foodborne illness risk factors be reduced?

- To effectively reduce foodborne illness risk factors, operators of retail and food service establishments must focus their efforts on implementing a food safety management system



ACTIVE MANAGERIAL CONTROL

FOOD SAFETY MANAGEMENT SYSTEM

- Certified manager(s)
- Standard operating procedures (SOPs)
- Recipe cards
- Purchase specifications
- Equipment and facility design and maintenance
- Monitoring procedures
- Record keeping
- Employee health policy
- Manager and employee training
- On-going quality control and assurance
- Specific goal-oriented plans, i.e. Risk Control Plans

Food Safety Management System

A food safety management system has:

- **Certified food protection managers** who have shown a proficiency in required information by passing a test that is part of an accredited program
- **Standard Operating Procedures** – a method of controlling a practice in accordance with predetermined specifications to obtain a desired outcome
- **Recipe cards** that contain the specific steps for preparing a food item and the food safety critical limits, such as final cooking temperatures, that need to be monitored and verified

Food Safety Management System

- **Purchase specifications**
- **Appropriate equipment and facility layout** to support the implementation of food safety procedures
- **Monitoring** – observing or measuring specific operational steps in the food process to determine if your critical limits are being
- **Recordkeeping** – written records and documentation to verify the system is working



Food Safety Management System



- **Employee health policy** – restricting or excluding ill employees
- **Manager and employee training** – knowledge, skills, and responsibility for implementing the established food safety practices and procedures
- **On-going quality control and assurance**
- **Specific goal-oriented plans**, like Risk Control Plans (RCPs) that outline procedures for controlling foodborne illness risk factors

Food Safety Management System

A food safety management system results in:

- The control of hazards associated with foodborne illness risk factors
- Compliance with Cal Code critical limits and regulations pertaining to risk factors
- An increase in employee awareness and participation in food safety



“Person in Charge”

- Per Cal Code, "PERSON IN CHARGE" (PIC) means the individual present at a food facility that is responsible for the operation of the food facility (113856)
- Per Cal Code, the PIC means a designated person who has knowledge of safe food handling practices as they relate to the specific food preparation activities that occur at the food facility (113947 b)



Responsibilities of the PIC

- The PIC has a more significant role than simply acting as a liaison between the facility and an inspector who will readily sign the inspection report afterward
- The PIC is responsible for ensuring that the risk of foodborne illnesses is reduced by safe and proper food handling practices at all times

Demonstration of Knowledge

- Per Cal Code, food employees shall have adequate knowledge of, and shall be properly trained in, food safety as it relates to their assigned duties (113947 b)
- Food workers must:
 - be trained in accordance with the food safety management system
 - have a general understanding of food safety
 - understand facility-specific details
 - be able to demonstrate adequate knowledge of assigned tasks
 - have proper food handling certification

Minimum AMC Standards

- DEHS highly recommends all facilities implement Active Managerial Control
- At a minimum: all facilities handling open food should develop and implement Standard Operating Procedures (SOPs) for the top 5 foodborne illness risk factors

Standard Operating Procedures

- **SOP TITLE**
- **PURPOSE**
- **SCOPE**
- **KEY WORDS**
- **INSTRUCTIONS**
- **MONITORING**
- **CORRECTIVE ACTION**
- **VERIFICATION AND RECORD KEEPING**



SEE SOP EXAMPLES AT: <http://sop.nfsmi.org/HACCPBasedSOPs.php>

Reasons for AMC

Why is it important for my facility to implement AMC?

- To reduce the risk of foodborne illness
- To prevent new and reoccurring violations
- To be prepared for FDA program standards as DEHS moves forward
- Potentially save money by avoiding additional charged inspections
- To maintain high inspection scores

Questions

